



COCKTAILS

A journey through England’s Georgian gardens, from the walled orchards of country estates to the wildflower meadows that bloom with the seasons. Delicate roses climb ancient walls, quince and apple trees bear golden fruits, and lavender dances on the breeze. As the year unfolds, the gardens transform—buds unfurl in spring, summer welcomes fruits and herbs, autumn deepens with spice, and winter stills into crisp, frosted serenity.

These cocktails capture the rhythm of such seasons, blending the refinement of English horticulture with an elegant Asian influence. The warmth of shichimi spice, the delicate umami of sake, and the herbaceous brightness of basil add an unexpected yet seamless harmony of tastes, much like the way distant cultures and traditions intertwine across continents.

Each sip is a story—of nature’s creative wildness, of heritage and innovation, of gardens in constant, graceful motion.

Enjoy the journey.

(g) gluten, (d) dairy, (e) eggs, (f) fish, (s) soya, (n) nuts, (pn) peanuts, (m) mustard, (cr) crustaceans, (c) celery, (se) sesame, (su) sulphites, (mo) molluscus
Please inform our team of any allergies or intolerances when ordering.

Spring		
Georgian Martini	su	20
vodka, Cocchi Americano, samphire, oyster leaf a coastal twist on a martini, inspired by samphire-covered Georgian shorelines with a delicate taste of the sea.		
Blossom Americano	su	20
gin, Mancino sakura vermouth, Beesou honey liqueur, raspberry and orange blossom soda a sultry nod to trade routes and exotic fruits once introduced to British estates, merging East and West in playful harmony.		
Summer		
Crimson Bloom	se	20
Ocho tequila, kumquat liqueur, hibiscus tea, lime, shichimi togarashi, bergamot and mandarin soda a floral and spicy fusion, capturing the vivid allure of hibiscus and the zesty brightness of kumquats —treasured fruits past and present.		
Neroli Sour		20
The Lakes The One, neroli, kumquat, lime, miraculous foamer an elegant and floral highball that pays tribute to richly scented rose gardens and a love for aromatic herbs.		
Autumn		
Quince Orchard	su	21
sloe gin, quince jelly, lavender, lemon, Nyetimber inspired by the quince trees in English gardens, this cocktail blends harvest-rich tart, sweet, and floral flavours.		
Golden Dawn	n	20
dark rum, velvet falernum, hibiscus, apple, rose lemonade a tropical and refined take on falernum’s spiced sweetness, celebrating sunlit mornings in a rustling estate garden.		
Winter		
Grand Roastery	mo	20
Remy Martin VSOP, Julius coffee brew, Galliano, banana, butter a velvety, warming drink reminiscent of 18th-century coffee houses where scholars and socialites mingled.		
Walnut Estate	n	20
bourbon whiskey, Oloroso Sherry, honey water, black walnut bitter an ode to the serene walnut trees of English estates, this cocktail balances deep, nutty sherry notes with golden honey.		

Mocktails	
Holloway	14
Everleaf Mountain, quince jelly, lavender, lemon, Saicho Jasmine the depth of Everleaf Mountain meets the warm sweetness of quince, lifted by zesty lemon and soothing lavender.	
Summer Solstice	14
Seedlip Grove, hibiscus, lime, mint, apple a radiant blend of spice and citrus, this cocktail is inspired by sun-drenched orchards and the warmth of the tropics.	
Ember	14
Seedlip spice, lime, chai, mandarin and bergamot soda celebrating light and warmth, blending lime, mandarin, and bergamot with deeper, spiced undertones.	
Classics	
Moscow Mule	g 19
vodka, ginger beer, lemon	
Margarita	19
tequila, Cointreau, lime	
Old Fashioned	19
bourbon whiskey, angostura, sugar	
Negroni	19
gin, Campari, sweet vermouth	
Martini	19
gin or vodka, wet or dry, lemon or olive	
Beer	
Noam Lager	330ML g 9
Saporo	330ML g 9
Meantime IPA	330ML g 9
Peroni 0%	330ML 8
Selection of Soft	
Freshly Pressed Juice	8
choose: orange, apple, grapefruit or carrot	
Soft Drinks	5
Still Water	6.25
Sparkling Water	6.25

BAR BITES	
OLIVES (VG) choose: Ligurian black or Nocellara del Belice	7
PISTACHIOS (VG) <i>n</i> lemon, salted	7
ALMONDS (VG) <i>n</i> roasted, salted	7
TUNA TATAKI <i>g, f, s, m, su</i> mustard su-miso, fried shallot	28
ROCK SHRIMP <i>g, e, cr</i> gochujang yuzu aioli	22
MINI TACOS <i>g, s, se, su</i> choose: wagyu, tuna <i>f</i> or mushroom <i>e</i> (v) crispy wonton, spicy tomato ponzu, red onion, cilantro, jalapeño	20
BEEF SLIDERS <i>g, d, e, f, s, n, m, cr, se, su</i> teriyaki glazed, kimchi cucumber, provolone cheese, coleslaw	22
TEMPURA CALAMARI <i>g, e, f, se, su</i> spicy mayo, burnt lime	20
CRISPY TOFU (VG) <i>g, s, su</i> gochugaru, cucumber, green onion	18
GYOZA <i>g, s, c, su</i> choose: beef or vegetables (v) spicy tomato ponzu, green onion	10
EDAMAME <i>s</i> choose: kimchi butter <i>d, f, su</i> or maldon sea salt (vg)	4/6

(g) gluten, (d) dairy, (e) eggs, (f) fish, (s) soya, (n) nuts, (pn) peanuts, (m) mustard, (cr) crustaceans, (c) celery, (se) sesame, (su) sulphites, (mo) molluscus
Please inform our team of any allergies
or intolerances when ordering.